

Are You In?

Apple Spice Muffins

Ingredients

- 1/2 cup butter or canola oil
- 2/3 cup white sugar
- 2 eggs
- 1 1/2 cups flour
- 1 tsp ground cinnamon
- 1 tsp ground allspice
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1 cup apple sauce

Directions

1. Preheat oven to 375 degrees F. Spray a muffin pan with oil or line with muffin cups.
2. To make apple sauce, peel and chop several apples. Place in a pot and add a small amount of water. Cook on medium high heat until soft. Mash.
3. In a large bowl, cream together the butter or oil and sugar. Add eggs and mix until smooth.
4. Mix in 1 cup of applesauce.
5. Add in spices, baking powder, baking soda and flour.
6. Stir in flour until just blended.
7. Scoop batter into pan and bake for about 15 minutes, until an inserted toothpick or knife comes out clean.